

The Momo Grill Nepali Kitchen

Menu

Address : 16016 Fraser Hwy #104, Surrey, BC V4N 0G3, Canada

Phone : +1 604-591-0800

Snacks

Spring Rolls	CA\$5.99	Onion Rings	CA\$5.99
French Fries	CA\$5.99	Mustang Masala Fries	CA\$9.99
Mustang Piro Aloo	CA\$9.99		

Rice

Fried Rice	CA\$13.99	Biryani (Chicken)	CA\$15.99
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Noodles

Chow Mein Noodles	CA\$13.99	Hakka Noodles	CA\$13.99
Singaporean Noodles	CA\$13.99	Keema Noodles	CA\$13.99

Chili

Chili Fries	CA\$10.99	Gobi Chili	CA\$12.99
Soya Chilli	CA\$14.99	Paneer Chili	CA\$14.99
Vegetable Manchurian	CA\$12.99		

Curry

Butter Chicken	CA\$14.99	Butter Paneer	CA\$14.99
Butter Soya Chaap	CA\$14.99		

Momo

Steamed Momo	CA\$12.99	Crispy Fried Momo	CA\$12.99
Pan Fried Momo	CA\$13.99	Jhol Momo	CA\$13.99
Tandoori Momo	CA\$14.99		

Bowls & Wraps

Curry Rice Bowl	CA\$14.99	Chilli Rice Bowl	CA\$14.99
Chili Noodle Bowl	CA\$14.99	Chicken Wrap Combo	CA\$10.99
Veggie Wrap Combo	CA\$10.99		

Soup

Hot & Sour Soup	CA\$6.99	Manchow Soup	CA\$7.99
Thukpa	CA\$10.99		

Drinks

Shikanji	Mango Lassi
Mango Shake	Refresher
Canned Pop	

Dessert

Kathmandu Kulfi	CA\$4.99	Chocolate Momo	CA\$4.99
Gulab Jamun	CA\$4.99	Rasmalai	CA\$4.99

Yellow Momo Chutney	CA\$0.75	Spicy Mayo	CA\$0.75
Red Chutney	CA\$0.75	Plain Rice	CA\$3.99
Sweet Chilli Sauce	CA\$0.75		

Tucked away on Fraser Highway in Surrey, The Momo Grill Nepali Kitchen is one of those places that quietly captures your heart through the aroma of sizzling spices and the comforting warmth of Nepali-style home cooking. The **The Momo Grill Nepali Kitchen Menu** is a delightful blend of traditional Himalayan flavors with a modern twist, offering dishes that feel both familiar and exciting. As soon as you open the menu, you can sense the restaurant’s dedication to authentic taste - from classic snacks to flavorful curries and irresistible noodles, every item seems crafted to tell a story of culture, comfort, and care.

The first section that greets you is the **Snacks** - and they’re anything but ordinary. The Spring Rolls are crispy and light, filled with a savory mix of vegetables that give a perfect crunch in every bite. The Onion Rings, golden and slightly sweet, make for a comforting start, especially when paired with the house dipping sauce. For those who enjoy something more filling, the French Fries are classic, but the Mustang Masala Fries take things up a notch. Tossed in a bold Nepali spice blend, these fries are addictive, with just the right balance of heat and tanginess. Another must-try is the **Mustang Piro Aloo**, a traditional Nepali-style spicy potato dish. The combination of earthy potatoes, tangy chili, and aromatic herbs makes it an unforgettable snack - one that perfectly represents the soulful simplicity of Nepali cuisine.

Moving on to the **Rice** section, you’ll find comfort in familiar dishes like Fried Rice and Chicken Biryani. The Fried Rice here is a crowd favorite - smoky from the wok, dotted with colorful vegetables, and subtly seasoned to let the freshness shine. But if you’re craving something richer, the **Biryani (Chicken)** will not disappoint. Every spoonful bursts with fragrance - long-grain rice infused with saffron, tender chicken pieces cooked in layers of spice, and that distinct aroma that instantly evokes warmth. It’s hearty, flavorful, and satisfying in a way that makes you want to savor every grain.

If you love noodles, the **The Momo Grill Nepali Kitchen Menu** has a section just for you, featuring several tempting options that showcase the kitchen’s flair for blending Nepali and Asian street food influences. The Chow Mein Noodles are a staple - stir-fried to perfection with crisp vegetables and just the right chew. The Hakka Noodles, slightly spicier, offer a balance of savory soy notes with crunchy textures, making them an ideal comfort food for noodle lovers. For those looking for a touch of Southeast Asian flavor, the **Singaporean Noodles** add a mild curry spice, beautifully complemented by colorful peppers and bean sprouts. But the highlight for many is the **Keema Noodles** - a hearty, flavorful dish featuring minced meat stir-fried with noodles and Nepali spices. It’s robust, aromatic, and absolutely satisfying, making it one of the standout dishes on the menu.

The **Chili** section is where The Momo Grill truly shows off its fusion creativity. The Chili Fries combine the best of both worlds - crispy fries drenched in a spicy chili sauce that’s bold, garlicky, and utterly comforting. The **Gobi Chili**, made with cauliflower tossed in a tangy chili glaze, is a vegetarian delight that’s both crunchy and

flavorful. For soy lovers, the **Soya Chili** offers a chewy, protein-packed option with just the right hint of smokiness. Paneer fans will adore the **Paneer Chili**, where cubes of soft paneer absorb all the bold flavors of chili, garlic, and spices. And if you want something more complex, the **Vegetable Manchurian** brings a beautiful balance of textures - crispy vegetable balls soaked in a rich, savory sauce. Every dish in this section feels like a celebration of spice and texture, making it perfect for those who crave bold, punchy flavors.

Finally, no Nepali dining experience is complete without the comfort of curry, and The Momo Grill's **Curry** section delivers exactly that. The **Butter Chicken** is a classic favorite - tender chicken simmered in a silky tomato-based sauce with butter and cream. It's rich without being heavy, flavorful yet balanced, and pairs beautifully with rice or naan. The **Butter Paneer** offers a vegetarian version of the same creamy indulgence, featuring soft cubes of paneer that melt in your mouth. For those looking for a unique option, the **Butter Soya Chaap** is a standout. Made from marinated soy protein, it soaks up the buttery, spiced sauce just as beautifully as meat, offering a delicious, hearty alternative.

What makes the **The Momo Grill Nepali Kitchen Menu** truly special is how it captures the essence of Nepali comfort food while appealing to a wide range of palates. Whether you're in the mood for something light and crispy, a plate of spicy noodles, or a comforting curry, there's always a dish that feels just right. The balance of flavors - from the bold chilies to the creamy curries - reflects the care and authenticity behind every item. It's the kind of menu that invites you to come back again and again, each time discovering a new favorite.

Dining at The Momo Grill Nepali Kitchen feels like sharing a meal with friends in a cozy kitchen halfway across the world. The menu isn't just about food; it's about experience - the warmth of Nepali hospitality, the richness of its culinary heritage, and the joy of simple, well-cooked meals. Every bite tells a story of spice, soul, and satisfaction - a reminder that sometimes, the best meals are the ones that make you feel right at home.